MINNESOTA WEST COMMUNITY & TECHNICAL COLLEGE
COURSE OUTLINE

Faculty are required to have the outline submitted to the Academic Affairs Office. The course outline is the form used for approval of new courses by the Collegewide Curriculum Committee.

DEPT.  Meat Merchandising                  COURSE NO.  MTMC 1160

COURSE TITLE  Advanced Sausage Production

CATALOG DESCRIPTION  This course covers grinding, seasoning, stuffing and smoking of the product. This will be done under the supervision of the instructor.

AUDIENCE  Second Semester meat merchandising students

FULFILLS MN TRANSFER CURRICULUM AREA(S)  (Leave blank if not applicable)
Area : by meeting the following competencies:
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PREREQUISITES OR NECESSARY ENTRY SKILLS/KNOWLEDGE:
Sausage Production

LENGTH OF COURSE  1 semester, 2 lab credits

THIS COURSE IS USUALLY OFFERED:
Every other year          fall X          spring X          summer          undetermined

Four goals are emphasized in course at Minnesota West Community & Technical College:

ACADEMIC CONTENT: Basic math skills

THINKING SKILLS: Ability to adapt procedures in accordance with HACCP guidelines

COMMUNICATIONS SKILLS: Interpret HACCP procedures

HUMAN DIVERSITY: Work with diverse population. Understand needs of the same.

TOPICS TO BE COVERED: Grinding, stuffing, mixing and smoking procedures.

LIST OF EXPECTED COURSE OUTCOMES: Under supervision of the instructor the student will manufacture a saleable sausage product.
LEARNING/TEACHING TECHNIQUES used in the course are:

- Collaborative Learning
- Problem Solving
- Student Presentations
- Interactive Lectures
- Creative Projects
- X Individual Coaching
- X Lecture
- Films/Videos/Slides
- X Demonstrations
- Lab

ASSIGNMENTS AND ASSESSMENTS FOR THIS CLASS INCLUDE:

- Reading
- X Tests
- X Individual Projects
- Oral Presentations
- X Worksheets
- Collaborative Projects
- Textbook Problems
- Papers
- Portfolio
- Group Problems
- Term Paper
- Other (describe below)

EXPECTED STUDENT LEARNING OUTCOMES: Under supervision of the instructor the student will manufacture a saleable sausage product.

To receive accommodations for a documented disability, please contact the campus Student Services Advisor as soon as possible. Students are also encouraged to notify his/her instructor.

This document can be made available in alternative format by contacting Student Services, the Campus CEOs or calling Minnesota Relay Service at 1-800-627-3529. Reasonable accommodations will be provided upon request for documented disabilities. An Affirmative Action Equal Opportunity Educator/Employer. ADA Accessible.

The information in this course outline is subject to revision.